

# P O R T L A N D

PRIVATE DINING ROOM

DINNER - TASTING MENU - £65 P P

Our Tasting Menu is for the whole table and offers a tremendous breadth of cooking techniques, plucking the highlights of this season's menu, spreading across six courses. All courses are individually plated and each guest will receive their own dishes

*We can cater to all dietary requirements, as long as we have notice at least 48 hours in advance*

*Please note, this is a sample menu, although on the day your menu will follow a similar structure with a similar balance of dishes*

*Pickled & preserved vegetables  
Morecambe bay oysters  
Crispy chicken skins*

*London burrata  
Salt-baked beetroot, peaches & elderflower*

*Hay-smoked duck egg  
Green asparagus & dill*

*Cornish mackerel  
White asparagus & herb buttermilk*

*Kernow fish  
Mussels, broadbeans & lemon balm*

*Lake District lamb  
Tropea onions & rosemary potato mille-feuille*

*Grilled apricot  
Yoghurt cake, tarragon ice cream & chamomile*

*Petit Four*